



## SIAL CANADA ANNOUNCES THE WINNERS OF THE 2025 INTERNATIONAL CHEESE COMPETITION!

Building on its success in Toronto in 2023, this international biennial competition dedicated exclusively to cheese returns for its 4th edition in Toronto. The jury, chaired by Gurth Pretty and composed of 14 professionals from the cheese industry, evaluated 205 cheeses from 10 countries across 27 categories. A minimum of three entries was required for a category to be eligible.

New in 2025: A special category — Best Canadian Cow's Milk Cheese, presented by Dairy Farmers of Canada — was introduced to spotlight the excellence of cheeses made from 100% Canadian cow's milk. The Quebec Dairy Processors Association (Conseil des industriels laitiers du Québec, CILQ), also awarded a special medal for the Best Quebec Farmstead Cheese, selected from among cheeses certified under Quebec's "Fromage fermier" designation.

All Category Champion cheeses were available for tasting during a special Happy Hour held on Tuesday, April 29 from 4:00 to 6:00 PM at the SIAL Dairy booth.

### THANK YOU TO GURTH M. PRETTY, SIAL JURY CHAIR

"The 2025 edition of the International Cheese Competition by SIAL Canada was a great success! The 14 cheese professionals, who volunteered to be aesthetic and technical judges, tasted each of these champions, to vote by secret ballot, which cheese they as individuals, was their favourite. It was a close vote yet Grand Trunk cheese, from Ontario's Stonetown Artisan Cheese, was selected as the Grand Champion.

All of the cheese submitted were champions in my eyes. Thank you to all the cheese companies for submitting their cheese to the competition." Gurth Pretty, Lakeview Cheese Galore



### THANK YOU TO OUR JURY MEMBERS:



**Congratulations to Grand Champion STONETOWN ARTISAN CHEESE LTD. of St. Marys with its GRAND TRUCK cheese, which also won the Special prize, Best Canadian Cow milk cheese by Dairy Farmers of Canada.**

"We are humbled to have been awarded a Grand Champion win two competitions in a row, this time for Grand Trunk. I am very proud of Ramon, the head cheesemaker, and the entire team for the efforts they put in daily to produce a quality product. Great cheese comes from great milk, and our farm team is very much a part of this win.", says **Hans Weber, owner and founder of Stonetown Artisan Cheese.**

International Cheese Competition Partners



Canada, Country of honour partners

Institutional partners



# WINNERS OF THE 2025 INTERNATIONAL CHEESE COMPETITION



**Grand Trunk**  
**Stonetown Artisan Cheese**  
Grand Champion



**Wildwood**  
**Stonetown Artisan Cheese**  
Special prize Best Canadian Cow milk  
cheese by Dairy Farmers of Canada



**Chemin Hatley**  
**Fromagerie la Station inc.**  
Special prize Best Artisanal cheese  
by CILQ



**Fruitiere Des Bergers**  
**Fromagerie Nouvelle France**  
New cheese – not yet available in  
the North American market



**Madelaine**  
**Fromagerie Nouvelle France - QC**  
Soft, bloomy rind cheese



**Grey Owl**  
**Fromages CDA - Le Détour - QC**  
Ash-coated cheese



**Blue Moo**  
**COWS Creamery**  
Blue cheese with veinage present



**Franc-Gilles**  
**Fromage Warwick inc. - QC**  
Cheddar aged 3 to 6 months



**Fromage cheddar 1 an**  
**Fromagerie Perron - QC**  
Cheddar aged 6 to 12 months



**Fromage cheddar 2 ans**  
**Fromagerie Perron - QC**  
Cheddar aged 12 to 24 months



**2020 Reserve Cheddar**  
**COWS Creamery - PE**  
Cheddar aged more than 24 months



**Fruitiere Des Bergers**  
**Fromagerie Nouvelle France - QC**  
Semi-soft cheese



**Appletree Smoked Cheddar**  
**COWS Creamery**  
Smoked cheese



**OKA Érable 190g**  
**Agropur - OKA**  
Cheese with added non-  
physical particulates



**Cumin Mild**  
**Mountainoak Cheese**  
Cheese with added physical  
particulates



**Saganash**  
**Fromagerie Kapuskoise**  
Hard cheese



**Ricotta**  
**Quality Cheese Inc.**  
Fresh cheese Cow



**Comtomme**  
**Fromagerie la Station inc. - QC**  
Washed rind cheese



**Wildwood**  
**Stonetown Artisan Cheese**  
Firm cheese



**Zurigo**  
**Fritz Kaiser - Fromages CDA**  
Cheese with low fat content



**Farmstead Medium**  
**Mountainoak Cheese**  
Gouda aged 3 to 6 months



**Louis Cyr**  
**Fromagerie Bergeron**  
Gouda aged 6 to 12 months



**Farmstead 3 Year Old**  
**Mountainoak Cheese**  
Gouda aged more than 12 months



**Halloumi style**  
**Fromagerie Kapuskoise**  
Grilling cheese middle  
eastern style



**Raclette de Compton**  
**Fromagerie la Station inc.**  
Grilling cheese raclette



**Grand Trunk**  
**Stonetown Artisan Cheese**  
Swiss style



**Bois de Grandmont**  
**Fromagerie Médard - QC**  
Mixed rind cheese

## CONGRATULATIONS TO THE 2025 WINNERS!

Discover the winner of each of the 27 cheese categories and the GRAND CHAMPION of the 2025 International Cheese Competition!

Cheese winners will benefit from international visibility and coverage through our media and the SIAL network.

Visit [sialcanada.com](http://sialcanada.com) for more information on SIAL Canada 2025

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